

Belgijski Witbir (kolendra, curacao)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wheat, Torrified | 0.5 kg (10.5%) | 79 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2 kg (42%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.26 kg (5.5%) | 85 % | 3 |
| Grain | Pilzneński | 2 kg (42%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 14 g | 75 min | 7 % |
| Boil | Perle | 7 g | 30 min | 7 % |
| Boil | Perle | 7 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Curacao | 14 g | Boil | 10 min |
| Spice | Kolendra | 14 g | Boil | 2 min |